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SOMEWHERE HIGH  
ABOVE MANCHESTER

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**EVENTS FESTIVE SET MENU A**  
**£60 PER PERSON**

**STARTERS**

Carrot, coconut & coriander soup, crispy parsnip  
Ham hock & pheasant terrine, cornichons, remoulade & sourdough toast  
Charred mackerel, horseradish, cucumber, samphire & lemon vinaigrette  
Fennel, chicory, pickled shallot, orange & dill salad

**MAINS**

Turkey escalope, pork, sage & chestnut stuffing, fondant potato, cranberry & Port jus  
Seared sea bass, Jerusalem artichoke, barley, tarragon & wild mushroom  
Confit duck leg, honey roast parsnip, spiced red cabbage, duck sauce  
Roast butternut squash, lentil & green bean salad, parsley & shallot, harissa

**SIDES**

All £6

Skinny fries, herb salt  
Fine beans, shallots & garlic  
Frisee & endive salad, grain mustard vinaigrette  
Buttered new potatoes

**SAUCES**

All £4

Peppercorn  
Béarnaise  
Chimichurri

**DESSERT**

Christmas pudding, brandy sauce  
Chocolate & cherry opera cake, cherry & cranberry sorbet  
Apple meringue tart, clotted cream ice cream  
Strathdon blue, pickled walnut, oatcakes

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

All prices include VAT.

Adults need 2000 calories a day.

13.5% discretionary service charge will be added to your bill.

**D&D**  
LONDON